

Portland Peach Bourbon Chicken

Prep Time: 20 minutes

Cook Time: 30 minutes

4 boneless, skinless chicken breasts
1/4 C bourbon
1/4 C peach preserves
2 T soy sauce
1 T Dijon mustard

1 T Peach Bellini tea leaves, finely ground
2 cloves garlic, minced
Salt and pepper to taste
1 T olive oil

In a small bowl, combine the bourbon, peach preserves, soy sauce, Dijon mustard, Peach Bellini tea leaves, garlic, salt, and pepper.

Place the chicken breasts in a resealable plastic bag and pour the marinade over them. Seal the bag and refrigerate for at least 1 hour.

Preheat the oven to 375°F.

Heat the olive oil in a large oven-safe skillet over medium-high heat.

Remove the chicken breasts from the marinade and sear them in the skillet for 2-3 minutes per side, until golden brown.

Pour the remaining marinade over the chicken and transfer the skillet to the oven.

Bake for 20-25 minutes, or until the chicken is cooked through and the internal temperature reaches 165°F.

Let the chicken rest for 5 minutes before serving.